

STATIONS, THEMES, AND PRESENTATIONS

***Asian Station:** Complete with Asian décor, our chef prepares Teriyaki Chicken, Szechwan Beef, Shrimp, Pork, *or* Tofu for you and your guests stir fried in large wok with fresh Asian Vegetables, steamed Rice *or* Pad Thai Noodles. The station also includes Egg Rolls with Duck Sauce and Hot Mustard. Chopsticks, Oriental Boxes, and Fortune Cookies available upon request.

***Pasta Bar:** Our chef will prepare a variety of colorful, fresh, locally made Pastas topped with Alfredo, Bolognese, and Pesto Sauces; accompanied by diced shrimp, chicken, and vegetables. Other sauces, such as Marinara, White or Red Clam, Carbonara, Spicy Seafood, Puttanesca, Argentine Pesto, or Tomato-Basil Beurre Blanc are available upon request.

***Sauté Station:** Our chef will prepare such dishes as Shrimp Madagascar, Cajun Shrimp with Rémoulade sauce, Chicken Cutlets with Marsala, *or* Pork Tenderloin with Cumberland Sauce. Includes flavored cooking wines and cognac for flaming.

International Cheese Presentations: Varietal Cheeses with Gourmet Crackers *or* Baked Brie en Croûte with Raspberry Essence, accompanied by Cocktail Breads and Gourmet Crackers.

Mexican Fiesta: Authentic Enchiladas, Tacos, Fajitas with Beef or Chicken, Mexican Corn Relish, Spanish Rice, Refried Beans, Warm Tortillas and Sopapillas with Honey.

Antipasto Bar: Italian Meats and Cheeses, Grilled and Roasted Vegetables, Olives, Pepperoncini, Artichoke Hearts, Plum Tomatoes, and Onions over a bed of mixed greens.

Hawaiian Pig: Whole Suckling Pig, Decorated in the Hawaiian fashion.

Raw Bar/Seafood Station: Choose from Deluxe Shrimp, Stone Crab Claws, Snow Crab, Little Neck and Cherrystone Clams, Ceviche, New Zealand Green Lip Mussels, Oysters, and Crawfish Creole.

***Tempura Station:** Our Chef to prepare Tempura Seafood, Vegetables and Chicken with Appropriate Sauces (cannot be done in doors).

***Belgian Waffle Station:** For Breakfast or a decadent Dessert. Served with Whipped Cream, Bananas, Fresh Berries, and Warm Syrup.

Caviar Station: Sevruga, Osetra, or Beluga served in the Traditional manner with chopped egg whites, ca-

pers, onion, lemon and toast points.

Rajun Cajun Station: Includes such favorites as Blackened Snapper, Seafood Jambalaya or Étouffée, Shrimp Creole, Dirty Rice, Red Beans, Gator Gumbo With Louisiana Corn Bread, Beignets, and Bread Pudding with Vanilla-Bourbon sauce.

Garden Vegetable Cruditè: Bite-size artistically arranged Vegetables with Peppered Artichoke or Ranch Dip.

***Sushi Station:** Mexican, California, Tampa Rolls and Vegetarian Sushi on Asian Trays with Wasabi, Pickled Ginger, and Chopsticks.

***Eggs Benedict Station:** Eggs poached to order, placed on an English Muffin, topped with Hollandaise Sauce.

***Carving Station:** Hand Carved Choice Prime Rib *or* Sirloin of Beef served with Horseradish Chantilly, Herb Roasted Châteaubriand au Jus, Pork Loin Mojo, Honey-Apricot Glazed Ham, Leg of Lamb with Mint infused Demi-glace, Plum Glazed Pork Tenderloin, *or* Whole Roast Turkey Breast with Cranberry Chutney. Steamship Baron of Beef available with 150+ guests.

Tapas Bar: A variety of Spanish Hors d' Oeuvre with such items as Chicken Croquettes, Chorizo Empanadas, Potato Tortilla, Garlic Shrimp *or* Mussels, Grilled Tuna with Green Olive Relish, Catalan Black Rice with Squid, Sautéed Yucca, and Sweet Plantains with Peppers.

Indian Station: Tandoori Chicken, Moroccan Vegetable Stew, Basmati Rice with Roasted Pecans, Creamy Corn Raita, Baked Eggplant with Ginger and Yogurt, and Curried Vegetables, served with Flat and Pita Breads.

Paella Station: Artistically prepared in an immense skillet, with Lobster, Shrimp, Mussels, Pork and Chicken over Saffron Rice.

Whole Poached *or* Smoked Salmon Mousse: Served with Bagel Chips.

Fajita Station: Thinly Sliced Sirloin and Chicken Breast with Warm Tortillas Guacamole, Sour Cream, Tomato Salsa, and Sautéed Peppers and Onions, accompanied by Spanish Rice.

Taco Station: Soft and Hard Tacos with Seasoned Beef, Cheese, Lettuce, Tomato and Sour Cream.

****These stations require an additional charge for a Chef.***